COMIDA

APERITIVOS

GUAC & CHIPS 11

with always fresh avocados!

ILC SUPER NACHOS

SMALL 8 / LARGE 15

layered with our famous guajillo salsa, black beans, jack cheese topped with guacamole, pico de gallo, sour cream and choice of pollo asado or carne asada

BIRRIAQUILES

SMALL 11 / LARGE 16

tortilla chips tossed in creamy chile sauce and slow-braised beef birria, with grilled poblanos & onions, sour cream, pico de gallo and cotija cheese

FRIED PLANTAINS 7

with refried black beans, sour cream, smoky chile salsa, topped with pico de gallo, cotija cheese and tortilla chips

FAJITA QUESADILLA

SMALL 8 / LARGE 13

MAKE IT SUPER +2

filled with jack cheese, grilled poblanos & onions, and choice of pollo asado or carne asada

TORTILLA CHIPS

SMALL 1 / LARGE 2

SOUP & SALAD

HOUSE-MADE POZOLE

SMALL 7 / LARGE 13

a rich & spicy braised pork stew with white hominy, topped with cabbage salad, shredded radish, cilantro & onions, fresh lime served with a corn tortilla

CLASSIC IORIILLA SOUP

SMALL 6 / LARGE 11

with grilled corn, chicken, diced avocado, pico de gallo, tortilla chips, and queso fresco

OLD SCHOOL TOSTADA SALAD 18

with cucumbers, roasted bell peppers, queso fresco, mango salsa, pico de gallo tossed with our vegan cilantro lime dressing and served in a tostada shell with black beans and choice of protein

CAMILA'S KALE SALAD 14

ADD POLLO +4

ADD SALMON +6

baby kale tossed with grilled corn, pickled red onions, and apple chipotle vinaigrette, topped with pico de gallo and avocado, finished with cotija cheese and roasted pepitas

BURRITO OR BOWL



TORTILLA +2

15

13



SUBSTITUTED WITH

HALF SALAD GREENS

ALL BURRITOS AND BOWLS COME WITH BEANS & RICE EXCEPT TODO DIA BREAKFAST

2 IACOS



MAKE IT A PLATE WITH RICE & BEANS +3

WITH RICE & BEANS +:

11

FRIED PLANTAIN & BLACK BEAN with jack cheese, roasted bell peppers, sour cream, pico de gallo, cilantro & onion, and smoky chile salsa (vegan option available) SIEAK & SHRIMP AL DIABLO (spicy) with grilled poblanos & onions, cabbage salad, pico de gallo and spicy habanero salsa GRILLED VEGGIE & SOYRIZO with roasted cauliflower, grilled corn, poblanos & onions, cabbage salad, pico de gallo, guacamole & smoky chile salsa

salad, pico de gallo, guacamole & smoky chile salsa	
AL PASIOR	12
with grilled poblanos & onions, jack cheese, pico de gallo, cilantro & onion, and both smoky chile & grilled pineapple salsas	

16	GARLIC SHRIMP with avocado, black beans, cabbage salad, pico de gallo, cilantro & onion, and smoky chile salsa	
16	SALMON with guacamole, pickled red onions, cabbage salad, cilantro & onion, and cilantro cream	- 1

IODO DIA BREAKFASI	
scrambled eggs, cheddar cheese, mexican potatoes, beans cilantro & onion, smoky chile salsa, and fresh avocado	

13	TIC REGULAR with pico de gallo, cabbage salad, and mucho chile salsa MAKE II SUPER +2			
	PROTEIN ~~~	BEANS	~~~ IORTILLA	
	carne asada	pinto	flour	
F	oollo asado / chile verde	black	whole wheat	
	carnitas	refried pinto	gluten-free +2	

refried black

SIDES

HALF-PINT 3 / PINT 6

MEXICAN RICE BEANS

black, pinto, refried black, or refried pinto

MEXICAN POTATOES

NIÑOS

KIDS NACHOS 5

chips with cheese and beans

BURRITO OR TACOS 7

pollo asado or carne asada with rice, beans, and cheese

BURRITO BOWL 7

pollo asado or carne asada with rice, beans, and avocado

CHEESE QUESADILLA 5

BEAN, RICE & CHEESE BURRITO 5

SWEETS

CHURRO WAFFLES 12

fresh belgian waffles tossed in cinnamon sugar topped with whipped cream & mexican cajeta caramel sauce

COOKIES 2

salted chocolate chip or vegan chocolate brownie

ALL CHECKS WILL INCLUDE A 6% SERVICE FEE TO SUPPORT EMPLOYEE HEALTHCARE

FLIP FOR BEBIDAS! ~~

wild mushrooms

BEBIDAS

HOUSE MADE BEVERAGES

SEASONAL AGUA FRESCAS 4

SPARKLING LIMEADE 4

HORCHATA 5

CAFÉ HORCHATA 6

BOTTLED BEVERAGES

SPARKLING & STILL 4

ASSORIED 4

MEXICAN SODAS 4

CANNED SODAS 2

COCKTAILS

AGAVE MARGARITA

GLASS 7 / CARAFE 27

SANGRIA

GLASS 6 / CARAFE 23

MICHELADA 7

BEER & WINE

LAGUNITAS IPA 6/18
pint / pitcher

MODILO ISPICIAL 6/18
pint / pitcher

ASSORTED MEXICAN
BOTTLED 6

FT. POINT KSA 7

FT. POINT ANIMAL TROPICAL IPA 7

RED, WHITE &
SPARKLING WINE
ask the cashier

TAKE HOME OUR HOUSE SALSAS!

HALF-PINT 3 / PINT 6
pico de gallo
roasted tomato
chipotle
avocado tomatillo
spicy habanero

GUACAMOLE

always fresh avocados!
HALF-PINT 9 / PINT 18

OUR MISSION

The Little Chihuahua is passionate about our delicious SCRAICH-MADE Mexican food, sourced responsibly from LOCAL FARMS. We serve healthy and satisfying food with a combination of traditional and innovative flavors that you won't find anywhere else in San Francisco.

Our belief is that simple and fresh ingredients taste best and our menu offers a wide variety of PLANI-BASED CHOICES. In addition, our salmon is SUSIAINABLY FARMED, our beef is GRASS-FED, and our chicken and pork are RESPONSIBLY RAISED. Our authentic beverages are house-made and rotate SEASONALLY. We are proud of the food we serve and most of all we hope you enjoy it!



LOCATIONS

LOWER HAIGHT

292 Divisadero Street San Francisco, CA 94117 415-255-8225

NOE VALLEY

4123 24th Street San Francisco, CA 94114 415-648-4157

POLK GULCH

1431 Polk Street San Francisco, CA 94109 415-796-3600

ORDER ONLINE



www.thelittlechihuahua.com

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FLIP FOR COMIDA! \sim